



Tokyo Buffet (Breakfast)

◎ Buffet menu

【Opening time】 6:45~10:00(L.O.9:45)

【Price】 2,800yen

*There are around **20 dishes per day** from the menu below.

*The above menu is subject to change without prior notice.

< Notice to nonstaying visitors to the hotel >

Please note that our restaurant may not be available depending on the number of customers.

We apologize for any inconvenience this may cause and kindly ask that you contact the restaurant to confirm availability.

■ Japanese dishes

- Fresh Vegetables for shabushabu style
- Assorted Sashimi
- Simmered Tender Beef Tongue
- Simmered Deep-fried Tofu mixed with Vegetables
- Seasoned Boiled Egg
- Japanese-Style Sauteed Burdock Root
- Simmered Shirataki Noodles with Japanese Pepper
- Boiled Leafy Green Vegetables
- Simmered Hijiki Seaweed
- Simmered Dried Daikon Radish Strips
- Spicy Simmered Konnyaku (Jelly-like Yam Cake aka Devil's Tongue)
- Simmered Sweet Potatoes with Lemon
- KOYADOFU (Freeze-dried tofu simmered in seasoned broth)
- Donko Shitake Mushroom
- Simmered Daikon Radish
- Steamed Vegetables
- Chef's Special Rolled Egg Omelet
- Grilled Salmon/Mackerel (changes daily)
- Canola Flower with Mustard Sauce
- Celery Pickled in Soy Sauce
- Simmered Bamboo Shoots and Wakame Seaweed
- Simmered Egg-Drop Sakura Shrimp
- Stewed Fried-tofu and Turnip
- Japanese-Style Sauteed Udo (Japanese spikenard)
- Simmered Herring and Fiddlehead
- Boiled the fried yomogi (mugwort) wheat gluten

■ Western food

- Beef Curry
- Grilled Vegetables (3 vegetables)
- Potato Salad
- Tomato marinated in sweet syrup
- French Toast
- Scrambled Egg
- Omelet with vegetables
- Neapolitan tomato ketchup-based spaghetti
- Pot-au-Feu: Spring Vegetable Soup
- Clams and watercress simmered in consommé
- Oven-grilled Japanese Spanish Mackerel
- Sauteed Chrysanthemum Leaves and Mushrooms
- Marinated Asparagus and Fresh Onion

■ Fries(changes daily)

- Deep-Fried Shrimp
- Deep-Fried Whitefish (Alaska pollock)
- Creamy Crab Croquette

■ Accompaniment for Rice

- "Honkare Katsubushi" (fermented high-grade dried bonito flakes)
- (Ninben, an established dried bonito specialty company in Nihonbashi, Tokyo)
- Raw Egg Hachi Tamago (Hachi Tamago is brand of egg)
- Boiled Young Sardines
- Grated Yam
- Natto (Fermented Soybeans)
- Seasoned Dried Seaweed
- Salted Plum
- Kyoto-style Chopped Vegetables Pickled in Salt with Red Shiso Leaves
- Daikon Radish Pickled in Salted Rice Yeast

■ Others

- Bread
- Miso Soup
- Ball-Shaped Dried Wheat Gluten
- Wakame Seaweed
- Fried Tofu
- Dessert

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